



A Taste of Georgie  
5 Courses for \$90

### Caviar

Served with red wheat blini & crème fraiche

Calvisius, Prestige	\$110	Regalis, Ossetra Royal	\$150
Petrossian, Imperial Kaluga	\$310		

### Appetizers

Charcuterie a selection of cured meats with housemade pickles	\$28	Market Salad Radish, Carrot, Fennel, Pistachio Vinaigrette	\$18
Mushroom Velouté Sherry Cream, Pine Nuts	\$12	Beet Tartare Red Grapes, Kapiti Coast Blue Cheese, Horseradish	\$14
Kingfish Ceviche Coconut, Chili Jam, Cilantro	\$18	Brassica Millefeuille Kale, Rye, Wild Mushroom, Goat Cheese	\$14
Clams Steamed, Grilled Bread, Watercress	\$17	Foie Gras Tart Pumpkin Preserve, Butternut Ribbons, Sorrel	\$23
Steak Tartare Black Garlic Mustard, Shallots, Jerky	\$18		

### Entrees

Hot Smoked Salmon Sea & Soil Lettuce, Baby Turnips, Croutons, Shallot	\$34	Roasted Venison Loin Smoked Parsnip, Maitake, Spiced Jus	\$48
Black Cod Charred Cabbage, Black Trumpet Mushrooms, Sauce Bercy	\$36	Chestnut Agnolotti Brown Butter, Ricotta, Parmesan	\$24
Veal Chop 16oz, Turnip Green Vinaigrette	\$65	Georgie Rotisserie Chicken Dinner For Two Served with your choice of two sides	\$68

### Steaks

Buck Creek Tenderloin 6oz, 100% Grassfed, Texas	\$45	Boneless Rib-Eye 16oz, K Bar K Ranch, Texas	\$80
Inside Skirt Steak 8oz, Black Angus, Jack's Creek, Australia	\$45	NY Strip 10oz, Black Angus, Creekstone, Missouri	\$60
		Bone-In Rib-Eye 40oz, Creekstone, Dry Aged 45 days	\$135

Blackmore Wagyu Victoria, Australia			
NY Strip, 10oz	\$145	Bone-In Rib-Eye, 42oz	\$390

### Sides

Creamed Endive White Wine, Chervil, Black Pepper	\$12	Potato Roasties Twice Fried, Tarragon Vinegar	\$10
Charred Kale Caesar Stecca Croutons, Parmesan	\$10	Mixed Grains Smoked Butter, Sour Cream	\$10